

"Delicious, Tastes Just Like Fresh Picked!"

Live better

Be better

Live longer



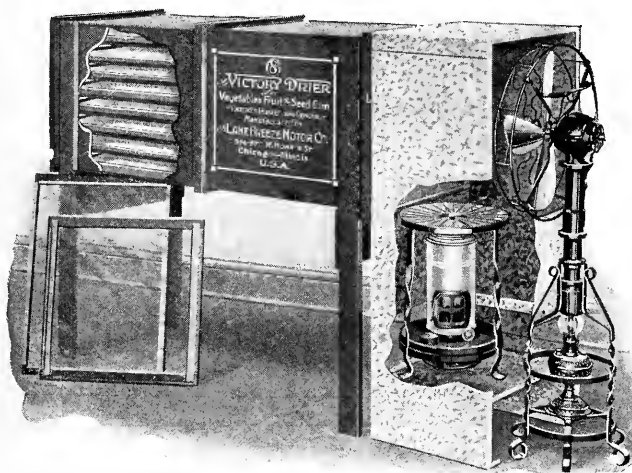
The 4-in-1

VICTORY FOOD DRIER

For Drying Vegetables,
Fruits and Seed Corn

For the Home and the Farm

The best and the only apparatus of this type in the World



At Last a Perfected Home Drier

More Food

Better Food

Cheaper Food



THE LAKE BREEZE MOTOR COMPANY

560-570 West Monroe St.
Chicago, Illinois, U. S. A.

Cable Address:
Lakbrezmot

Codes: { Western Union
Bentley's
A. B. C., 5th Ed.

Circular D2

Delicious Food Drier

Made in U. S. A.

Advantages of Home Drying

With a 4 - in - 1 Victory Drier

1. With the Victory Drier home drying can now be done by anyone, anywhere, at slight expense for fuel and little work.
2. The Victory process is simple—any boy or girl can do it, and can make money thereby.
3. Victory dried fruits and vegetables make wholesome food.
4. Victory drying preserves the flavor and the color of the product.
5. Victory drying saves storage space. The product is stored in ordinary paper sacks.
6. Victory drying saves transportation. The product can be shipped anywhere by parcels post.
7. To Victory dry food products is to save them for food and they can also be sold at a profit.
8. Victory drying therefore is good sense and good business.



BY COURTESY OF THE INTERNATIONAL HARVESTER CO.

5 quarts
Fresh Strawberries

Same
Berries Dried

TX 609
143
"Tastes Just Like Fresh Picked"

Nothing
Like It

The 4-in-1

Nothing
So Good

Victory Home Food Drier

**A Fan
A Stove**

**An Auxiliary Furnace
A Food and Seed Corn Drier**

More food is produced than is eaten. Much is perishable and as the means of quick distribution are lacking it spoils.

You can

Save Time
Save Money
Save Labor
Save Food

Have Better Food
Have Cheaper Food
Have More Delicious Food and
Live Longer with a

Victory Drier Outfit

With this outfit results are achieved in home drying never before possible. Women, take notice. This is what you have been looking for. If once you use this drier you will never go back to the old methods.

Accessory Foods

Science has recently been discovering and teaching new and important facts about food.

Besides the fats, sugars, proteins and salts, certain accessory foods are necessary for the nutrition of man. There are two sorts of accessory foods, or "vitamines," fat soluble and water soluble. The fat solubles are abundant in dairy products and foliage while the water solubles are found generally in seeds and roots as well as leaves. Drying preserves these accessories as well as the salts and other food elements, while canning, especially with the use of temperatures considerably above the boiling point (such as are used in the commercial methods), destroys some or all of the accessories. Victory drying retains all the food values.

This is vitally important in the raising of young children as they will thrive on properly selected dried food when milk is not available.

If you wish delicious food and nourishing food easily digested and beneficial eat dried foods, raised in your garden or bought when cheap, and dried in your home **Victory Drier Outfit**.

Ventilation

gentle and properly directed and controlled, and tempered with just the right heat, is the secret of the remarkable and perfect results when vegetables and fruits are dried with a Lake Breeze non-electric fan drying equipment. It is used anywhere without electricity or wires, springs or

—Live Better — Be Better—

The Delicious Food Drier

batteries and it costs almost nothing to run.

Anyone can successfully operate this Victory Drier day or night, rain or shine, and with ease, economy and certainty. The old, costly, laborious and imperfect methods of preserving food are now superseded by this modern and scientific drier, the only perfect one ever made.

With this equipment there is no slop and no uncertainty. The skin of such vegetables as need to be skinned can be removed by paring, scraping or scalding. Others like beans should be blanched in boiling water a few minutes. Others need nothing but slicing. Slice one-sixteenth inch thick or less, lay it on the trays, light the stove, start the fan and go about your other work. When dry put the product in bags. You cannot over dry it with this apparatus. The Victory process is so simple it is almost too good to be true.

We regard this Victory Drier as one of the **Most Important Developments of the War**. With it the problem of food for the masses will largely be solved. It is your duty to use it and to secure its benefits.

When women once learn how delicious Victory foods are; how the natural flavor is retained; how they appeal to the eye because of their natural color, and how much more wholesome because all the accessory foods are saved, thus improving the health and prolonging life; how easy the work is and how economical, they will insist on using a Victory Drier.

Food is necessary to life. Where food is not produced the year around, as it is in the tropics, animals must either migrate, as most of the birds, hibernate, as the bear and the woodchuck, or lay food in store, as the squirrel and as man.

Nuts and the grains are best cured and rendered fit for storage in Nature's own way, but to preserve fruits and vegetables special procedure is necessary.

In the country districts roots may be kept in a root cellar without floor, in which the roots will neither freeze nor shrivel, but such a cellar is not available in many homes and such root vegetables cannot be successfully kept any length of time in the ordinary cellar.

Perishable fruits and vegetables may otherwise be preserved by

Chemical treatment, such as pickling or salting,
Sun curing,
Canning in metal or glass containers,
Evaporating,
Dehydrating, desiccating or drying.

Chemically preserved foods, such as pickles, are not of great value save as relishes, as they cannot safely be eaten regularly in any quantities.

Sun curing, because of dirt, insects, danger of spoilage and trouble, is not practical save where the humidity is relatively low, and the proportion of seasonable sunshiny days is large.

Better Food — Cheaper Food

The 4-in-1 Victory Food Drier

Canning in tin or glass and sugar preserving imply plenty of containers, sugar, money, hard work and also storage space. In canning the color and the flavor are usually impaired and much of the food value is destroyed, due to chemical changes and to the loss of the mineral salts from the products so canned.

The words evaporating, desiccating, dehydrating and drying are used more or less interchangeably although evaporating rather implies a higher degree of heat. Evaporated foods have long been successfully on the market and the process will probably continue unaltered although the quality may be second to foods dehydrated or dried at a lower temperature. Evaporators are usually operated on a large scale while dehydrating, desiccating or drying may be most successfully done on a small scale in the home or on the farm by means of a Victory Drier.

The increasing demand is for preserved foods which contain the maximum value in proportion to weight and bulk, which are in suitable form for shipment and which are preserved at lowest cost.

Drying reduces fresh fruits and vegetables to one-half to one-third of their original bulk and to one-fifth to one-tenth of their original weight. For instance, 11 pounds of cabbage are reduced to 14 ounces in weight. This means very great economy in space and in cost of transportation and the dried product can be packed in inexpensive containers, such as paper bags, everywhere available. Two and one-half pounds of dried tomatoes equal 60 pounds of canned tomatoes. By the removal of 90 to 95 per cent of the water by proper drying the action of bacteria and mold is prevented.



BY COURTESY OF THE INTERNATIONAL HARVESTER CO.

**Fresh
Peas**

**Same Peas
Dried**

**Same Peas
Restored**

You Need a Drier

—“Delicious, Tastes Just Like Fresh Picked”—

The ideal method of conservation of perishable fruits and vegetables is by means of a Victory Drier as this process is convenient, economical and certain, and keeps unimpaired the color, flavor, food value (all substances retained) and quality. There is no other drier like it.

Foods dried in this best and only Victory Drier retain their

Color	Quality
Flavor	Original Shape When Rehydrated
Food Value	

They are

Clean	Delicious
Easily Stored	Non-poisonous
Easily Transported (Parcels Post)	Wholesome

The work is

Easy	Independent of Weather Conditions
Under Perfect Control	Inexpensive

and the results are

Certain

Slicing, shredding, rolling or some degree of cooking or blanching is usually required with the different products to be dried. Then with a proper drier, gentle heat, and gentle ventilation, perfect results are obtainable. Too great heat changes the proteins and alters the cells. Too strong ventilation forms a crust on the outside and prevents the escape of the moisture from the inside.

After long development and careful tests a form of simple drier, **The Victory Drier**, has been made for use with our non-electric fans in which small or large lots of fruit and vegetables can be rapidly, safely, economically, certainly and perfectly dried, day or night, anywhere, and independently of the weather and atmospheric conditions. In the **Lake Breeze Motors** you find a tempered power and temperature available everywhere at low cost at present not equaled or approached by any other known mechanism for this purpose.

Successful drying is thus placed within reach of all persons of ordinary intelligence and every home and every farm can now have its **Victory Drier Outfit**. In other words, home drying is at last on a scientific basis and we are the first to offer to the public a complete outfit and a proved process. It is the best home drier in the world.

—Order Immediately—

Remember that Victory drying is the only known home method of preserving food products by which

All Food Values Are Saved

Since you must eat some form of preserved foods why eat that which is chiefly bulk, which has little life-sustaining quality? Why not do yourself the kindness to demand food with as many vitamins (life principles) as possible, with all the proteins, fat and water solubles, and salts present and unchanged? This perfect food is what Victory drying gives you.

Intelligent people know that the dreaded, Far Eastern disease beri-beri is caused by eating too much polished rice, that is rice with the bran coats removed. You also know that the prevention and the cure for scurvy is fresh or properly dried vegetables. Such vegetables have the digestive salts in them which the body needs. "Canned goods" do not have these life giving principles usually in as great a degree.

Don't eat junk. On the best farms great care is taken in the feeding of the animals. Why don't you secure a better condition and a longer life for yourself by demanding a **balanced ration**? Begin immediately to dry your own food by means of the perfect Victory system.

With a 4-in-one Victory Drier you can easily have more food, better food and cheaper food and can be better and live longer. If you love yourself and your family do it and **do it now**. If you haven't a garden buy vegetables and fruits in the market at the time they are cheapest, wash them, slice very thin, put them in the **Victory Drier**, take them out when dry, leave them unsealed to cure for a day or two, protected from insects, and then store away. The work is simple and practical and anyone can do it.

In planting your garden next year arrange to increase the quantity of such vegetables as you desire to dry for winter use. One of these driers should thus be made to earn from \$2 to \$3 a day. Any surplus of dried product can be sold at good prices.

Any woman who wants to save labor and money and who desires the cheapest, the most wholesome and the most delicious food and once tries a **Victory Drier** will never again be without it. This Drier will revolutionize the old methods of food preservation in the home. There is no other home drier like it. A Victory Drier means thrifty house-keeping.



BY COURTESY OF THE INTERNATIONAL HARVESTER CO.

Fresh Rhubarb
before drying

Same
Rhubarb dried

—Preserve by Drying—

The University of Chicago

The Botanical Gazette

July 1, 1918.

The Lake Breeze Motor Company,
564-570 W. Monroe St.,
Chicago, Ill.

Dear Sir:

I have tested your alcohol, kerosene, and gas fans and find them excellent for drying of vegetables and fruits on the family scale. Since electric fans are not available for the use of most farm families and many city families it seems to me that your fan is almost indispensable for home drying. It would seem to me likewise almost indispensable in field hospitals where electricity is lacking.

I am impressed with its efficiency as a machine. It seems to live up to your claims as to amount of fuel needed, lack of noise in operating, and volume of air moved.

Very truly,

William Crocker.

Associate Professor of Plant Physiology.

The University of Chicago

The School of Education

DEPARTMENT OF HOME ECONOMICS

June 25, 1918.

Lake Breeze Motor Company,
Chicago, Ill.

Dear Sirs:

We have used your fan run by alcohol in connection with some experimental work in drying fruits and vegetables. We find that it keeps a gentle current of air circulating over the food, thus shortening the time of drying without removing moisture so rapidly that a hard crust forms over the surface. It not only economizes in time and heat, but insures an excellent product.

It seems to us to be a very desirable addition to any drying equipment whether heat is to be used or not.

Very truly yours,

Elizabeth W. Miller.

—Wholesome, Delicious Food—

Proof

Thru the kindness of Mr. Arthur G. Hulbert of Chicago, one of the ardent and efficient pioneers in dehydration in the United States, the following excerpts are presented from the testimony given at the U. S. Senate Committee hearing on dehydration (S. 3665):

(USED BY PERMISSION. COPYRIGHT, 1918, HULBERT PUBLISHING CO.)

SENATOR GORE, the **Chairman**, said: "If this process is equal to its promise, perishable products will be made **imperishable**, the summer will be made perpetual, we will eliminate an enormous amount of waste and distribute the **whole perishable crop** over the entire United States."

SENATOR RANDELL: "This is the **most profoundly interesting** thing we have had before this committee for consideration since I have been a member."

HARVEY W. WILEY, of the **Bureau of Foods and Sanitation**: "I am deeply interested in the industry of desiccated vegetables and fruits. I believe that the general use of such products by the general public would be **highly beneficial**. The rapidity with which the samples are dried and the low temperature employed, secure the full value of these products in so far as their vitamine and antiscorbutic properties are concerned."

TESTIMONY OF DR. McCOLLOM of **Rockefeller Institute of Hygiene**: "In my opinion, gathered from my own experiments and the evidence gathered in Germany, the **food values** of dried vegetables remain the same as fresh.

"Regarding the so-called vitamins, the leaf vegetables such as cabbage, spinach and cauliflower contain more than do the fruits and other vegetables but owing to the high prices in wintertime the consumer with a limited pocket-book is going to buy the grain products he considers essential and cut out these green leaf vegetables. This is a great mistake. Children particularly and even the grownups **need this particular substance** which occurs in largest amount in these green vegetables which will not be bought by consumers during the high-priced season, hence my great interest in the possibility of converting these leaf vegetables during the season when they are very cheap into an **imperishable commodity which everybody can buy** when fresh vegetables are too expensive in the winter season."

TESTIMONY OF DR. L. D. SWEET of the **U. S. Food Administration**: "I was asked by Mr. Hoover in July to take up the subject of dehydrated vegetables and fruits. I learned that the English Government had ordered dried products for soup for the Army in South Africa during the Boer war. This product was made of about 40 per cent potatoes, 20 per cent carrots, 20 per cent turnips, 10 per cent cabbage and 10 per cent onions. 100 pounds of the raw made about 15 pounds of the dried. This was shipped to them in large quantities and their statement was that **100 pounds of the dried would make a soup ration for about 6,000 soldiers** and five or six rations a week would keep them in good health.

"The Boer war closed suddenly and left them with about 30,000 pounds of the products on hand. There was no demand for it so it was put in barrels and sealed up with paraffine, and **fifteen years, three months and some days** after that, or after the present war had started, England placed another order. They

opened the stored barrels and it looked right and they shipped it and it proved all right. Several firms have shipped, up until December 1st, between 40,000,000 and 50,000,000 pounds of dried products, about 60 per cent of it in the form of soup product and about 40 per cent dried sliced potatoes.

"There has been a wonderful awakening in this country on dehydration. The Bureau of Chemistry under Drs. Alsberg and Gore has made exhaustive study and tests of it; the dehydrated products can be placed back in cold water and take on the moisture that they originally contained, or nearly that, and then be cooked, and we are unable to tell the difference between those and the fresh vegetables.

"The main point as I see it is that during the non-productive and winter season with a dehydrated vegetable the people of the U. S. could get a product equal to fresh vegetables and they would be healthier; I firmly believe that the dehydration of fruits and vegetables is one of the grandest developments that has come to the United States. From all I am able to find out about it by eating them as I have for some time, I can tell no difference between the good dehydrated products and the fresh products.

"Dr. McCullen of Johns Hopkins University says that he finds them comparable to fresh vegetables and he sees no reason why any of the food values should be lost. His experiments with a number of the vegetables, cabbage and others, prove that they are as good as fresh vegetables."

EXCERPTS FROM LETTERS READ INTO THE RECORD

TESTIMONY OF J. McE. BOWMAN, Pres. "The Biltmore," N. Y.: "We have used a number of dried vegetables including tomatoes at the Biltmore and they proved to be very satisfactory. The results convince us that dehydration is an excellent method for preservation of vegetables for use in all climates and particularly on account of the small space required for storage in shipment."

TESTIMONY OF ALBERT KELLER, Gen. Mgr. "Ritz-Carlton," N. Y.: "After trying different dried and powdered vegetables I take pleasure in stating that if cooked properly they are far superior to taste and more advantageous than preserved or canned vegetables as they retain all through an excellent flavor of fresh vegetables. I can safely see a fine opening on the market for such useful new products."

TESTIMONY OF P. B. BODEN, V.-Pres. "Hotel Manhattan," N. Y.: "After repeated trials of a variety of dried vegetables including tomatoes at the Hotel Manhattan we found them very satisfactory and are convinced that vegetables preserved in this form are admirable for use when seasonable fresh vegetables are not obtainable."

TESTIMONY OF C. E. SCHAFFER, Steward, "The New Willard," Washington: "I have tried samples of dried tomatoes and have found them excellent."

TESTIMONY OF E. BURGENNINTER, Chef, "Palace Hotel," San Francisco: "I have given the tomato preparation, both dried and powdered forms, a good trial and am glad to state that the products are fine."

TESTIMONY OF J. H. NICOLL, Supt. of Service, "The Olympic Club," San Francisco: "The vegetables are the finest we have ever tried and with proper handling they seem to retain the flavor and appearance of the fresh vegetables."

TESTIMONY OF G. A. RISSER, Chef, "The Stratford Hotel," Chicago: "After having given the dried vegetables a thorough trial I am pleased to state that they are **very satisfactory**. I find that the flavor is much fresher after they have been prepared than that of canned goods, and they are much easier to keep in store."

TESTIMONY OF E. CLEMENS HORST: "The dehydrating process takes the vegetables fresh from the farm, immediately dries them and in my opinion and in that of the best hotel men **they are fully as good as fresh vegetables**. A number of our hotels in San Francisco are using dried vegetables in place of the fresh although there **they have the fresh vegetables available all the year round**.

"In a \$4 case of tomatoes you pay for 15 cents worth of tomatoes and \$3.85 worth of tin and package. The cost of the dried is merely first cost and drying while the cost of the canned is twenty times the first cost and in a car of canned is ten thousand pounds of tin and fourteen thousand pounds of lumber.

"Of all the vegetables grown, 40 to 50 per cent is lost, but in drying, there is **no loss whatever**, even the peelings and the tops are fed to hogs. The quantity of potatoes dried in Germany for the last year, of which there is official record by our Government, is 800,000,000 bushels, more than twice the quantity raised in the U. S. per annum; or seven times as many bushels per capita as we raise: their crop in 1915 was 2,000,000,000, as against 350,000,000 bushels in this country, according to U. S. Government year book.

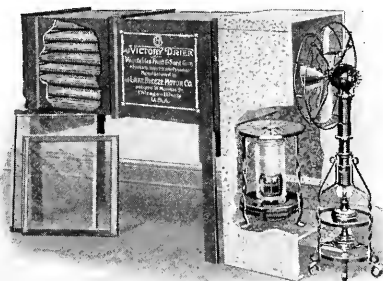
"Air at ordinary humidity of 75 has water carrying capacity of 25, but raise the temperature from 80 to 150 and the expansion gives it ten times the absorbent power, or for every 24 degrees the drying power doubles in ratio. The time required for drying varies."

In view of this testimony,

Why Not Dry?

The Victory Drier does the work, and in addition you get 4 articles in 1 outfit: a fan which can be used anywhere, a stove which can be used 365 days a year, an auxiliary furnace in the winter, and a drier for many purposes.

=====
This is
the
Victory Drier
=====



=====
It does the Work
Why Not Dry?
=====

Practical Applications

80c a pound is a winter price of dried black raspberries on the Chicago market. This is equal to 14c per quart fresh, and the cost of Victory drying them is less than $\frac{1}{4}$ c per quart. There are tens of thousands of acres of berries totally wasted each year, as they cannot be marketed fresh. What's the answer?

Why not dry them?

Why not dry snap beans in the season when they are plentiful and cheap, often as low as 5c per pound, and use them out of season when worth 30c per pound?

Why not dry rhubarb in season when good and plentiful and costing 1c per pound and eat it out of season when it is 20c a pound?

Why not!

Remember, home Victory dried foods are better in color, flavor and food values than canned or otherwise preserved products; **they are cheaper** and give you better health. The fuel cost of Victory drying is about $\frac{1}{2}$ the cost of the rubber rings used on the glass jars in the old style form of preserving.

Could you ask for a lower cost?

Why not dry?

It is reasonable to believe that vegetables and fruits properly ripened before gathering and then immediately dried in a Victory Drier have better quality and flavor than those picked green and ripened in transit or in cold storage. What's the answer?

Reckon we all better Victory dry.

The cost of shipping dried vegetables and fruits by parcels post is only a fraction of the cost of shipping them fresh by freight. There is no loss by spoilage en route and the food you prepare is **clean**, too.

Be independent of market conditions and shipping facilities by drying fresh, ripe products in their season in a cleanly manner at home in a Victory Drier.

Why not dry?

You can beat Mr. H. C. Living to a frazzle and save Dr.'s bills and the food profiteer won't worry you much if you Victory dry.

That's it, just Victory dry.

You can even form a drying club with some of your friends and between you get a Victory outfit and keep it working day and night.

What's the answer?

Why Not Dry?

—The Victory Does It—

Easy — Inexpensive—

Description and Prices

THE VICTORY DRIER is 4 feet long and 1½ feet wide. It has 12 shelves. The heater is 1 foot long. A Lake Breeze Motor produces the gentle circulation necessary and food products are dried thus better than by any other known home process. Kerosene is the fuel recommended altho alcohol or city gas burners can also be supplied.

The shelves contain 36 square feet of surface and hold little or much. This drier works day and night at almost no expense and the products are dried in the most perfect manner. With a **Victory Drying Outfit** you can have delicious, wholesome food and at lower cost.

PRICES

	Domestic	Export		Domestic	Export
Drier.....	\$34.50	\$55.00	Heater Hood.....	\$15.50	\$26.00
Stove	7.50	12.50	Model B, 16 in. Fan	22.50	37.50

Price complete, Victory Drier Outfit..... ^{Domestic}**\$75.00** ^{Export}**\$130.00**

Terms: Cash with order; freight on board cars, Chicago.



The Lake Breeze Motor Co.
564-570 West Monroe Street
Chicago, Illinois, U. S. A.

Dry Your Own Food Products

When you think of dried foods think **Delicious Food Drier**. That's the **Victory**. Now you have it. It is the only successful home drier ever made.

Lake Breeze Fans

Everyone Should Know About These Non-Electric Fans.
They Run Anywhere On

Kerosene, Alcohol or Gas City or Natural

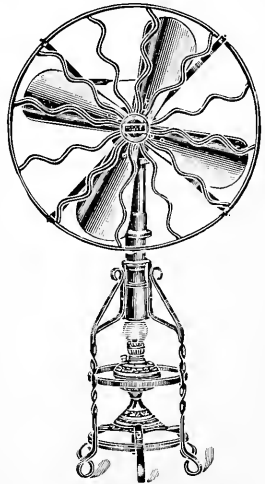
Cost ⅓c per hour

½c per hour

⅓c per hour



without wires, springs, batteries or trouble. Improved patented models. Fifth season. Of genuine merit. Proved comfort and efficiency bring-ers in the heat, day and night. Quiet and convenient. Portable any-where. Ideal for the sick. These fans are essential. Ventilation is life and these fans are necessary to your complete well being. They are useful in winter as well as summer, as they increase greatly the heating capacity of stoves and radiators. Three models, 3 sizes. Write for Catalog F. The No. 31 Fan, Model B, 16-inch, kerosene burner, is the one advised for Drying and is the fan supplied with the Victory Drier.



— You want it — Get it —

General Directions

Food products to be dried should be as young, fresh and clean as possible. The trays can be used either side up.

Different vegetables require different treatment. Let experience govern. They all will dry.

In general cut the fruit or vegetables into short pieces, or shred, or put through a meat grinder or slice not thicker than one-sixteenth inch before drying. Before drying it is usually preferable to remove the skin by scalding or paring. Set the drier where the air is as dry as possible.

If the fan is operated without artificial heat the temperature of drying will be not higher than the temperature of the room or somewhat lower, due to the evaporation. Evaporation refrigerates or cools.

Chard should be rolled with a rolling pin or the stems in the leaves should be removed.

Berries should stick to the hand but not crush when squeezed.

Leave the dried products unsealed for a day or two protected from insects and in a dry place, and mix a few times before storing in jars, tins or paper bags. Keep clean and dry. If the drying has been well done curing will require only a day or two.

When you think of dried foods think **Delicious Food Drier**. That's the **Victory**. Now you have it.

Instructions for Setting Up

The holes in the sheet steel pieces match when the pieces are in the right position so all you need to do is to try the pieces in different positions until the holes fit. The heater hood can stand at either end of the drier.

Note that the wide flange on the sides should go against the drier, that the narrow flanges on the shelf upon which the heater stands point up, that of the two side pieces the flanges of one point toward the drier, that is out from the casing, and the flanges of the other point in. The side of which the flanges point in is the side by which the fan is placed. The narrow strip goes low down between the side pieces. Its purpose is to force the stove to be put to one side.

The kerosene stove will always burn a blue flame if the wick is clean. Therefore, if the flame is red or yellow after lighting it simply means that some of the char should be removed from the wick. The way to do this is to remove the outer burner shell and the inner spreader and with a piece of newspaper with a clockwise circular motion brush off the top of the wick. Don't turn the wick quite above the edge of the brass tube in which it runs. Be sure to always clean the stove wick thus after each time it is lighted. Of course a kerosene lamp-wick should never be trimmed with scissors.

A book of special fan directions accompanies each fan.

"Delicious, Tastes Just Like Fresh Picked"

Home dehydration is now a final and perfect success with a
VICTORY DRIER outfit. Why not dry?

Vegetables	Percentage of Water in Fresh Produce	Blanch Boiling Water (minutes) Then cold dip	Drying Time Hours		Pounds dried Product per 100 lbs. of Fresh Produce
			With Heat	Without Heat	
Asparagus	5 to 10	10	20
Beans, String	6 to 10	12	24
Beans, Wax	6 to 10	12	24
Beans, Lima	5 to 10	12	24
Beets	To loosen skin	6	12
Brussels Sprouts	6	7	14
Cabbage	91.0	10	6	12	8
Carrots	88.0	6	9	18	10
Cauliflower	6	8	16
Celery	94.0	3	8	16	7
Chard, Swiss	3	6	12
Corn, Sweet	75.4	5 to 10	3	6	21
Horseradish	To loosen skin	6	12
Kohl-rabi	5 to 6	6	12
Leeks	5	5	10
Okra	3	4	8
Onions	87.0	5	8	16	8½
Parsnips	6	6	12
Peas, Garden	3 to 5	7	14
Peas, Sugar	6	10	20
Peppers	0	10	20
Potatoes	78.0	30	12	24	22
Pumpkin	3	10	20
Rhubarb	3	10	20
Spinach	92.0	0	6	12	7½
Squash, Summer	86.0	3	8	16	6
Tomatoes	94.3	To loosen skin	12	24	8½
Turnips	To loosen skin	6	12	7½

Fruit

Apples	84.6	..	6	12	15
Apricots	12	24
Berries	10	20
Cherries	12	24
Cranberries	12	24
Peaches	12	24
Pears	8	16
Pineapple	12	24
Plums	12	24
Quinces	12	24
Strawberries	15	30

Our **VICTORY DRIER** is the first, the best and the only drier of
the type ever made for the home. Why not dry?

Make Money by Drying



0 014 420 530 3

What's the Answer ?

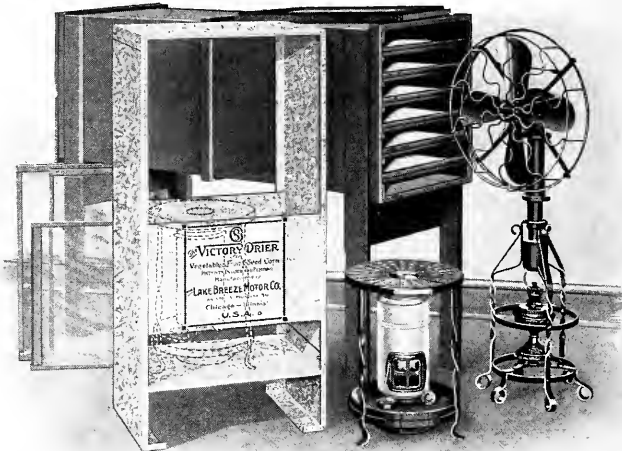
Victory Dried Food Products

Look better, Taste better, and are better
Require less work, less storage space, are more economical
than food otherwise preserved and are
much more easily

Transported by Parcels Post

The Victory Drier 4-in-1

Is the only Perfect Home Food Drier made in the World



DOMESTIC AND FOREIGN PATENTS APPLIED FOR

You can **Make Money** by drying

food and selling the products and renting your drier to your
friends and neighbors. Give your children a chance.

The Victory Drier has been made possible by our remarkable

Non - Electric Fans
which run anywhere on

Kerosene, Alcohol or Gas (City or Natural)

Our season's output is limited; better order immediately.

THE LAKE BREEZE MOTOR COMPANY
560-570 W. Monroe St. :: Chicago, Illinois
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